



## **La Prima Food Group Catering by Seasons**

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[www.laprimacatering.com](http://www.laprimacatering.com)  
[www.cateringbyseasons.com](http://www.cateringbyseasons.com)

Caterer

*Member since December 2012*

### **MANAGEMENT AND LEADERSHIP**



#### **Environmental Policy Statement**

*La Prima Catering provides eco-elegant cuisine for corporate and social events throughout the Washington, Baltimore and Philadelphia metro regions. The company's "Healthy Generation" division provides a nutritious school lunch program for area schools. Dedicated to sustainable business practices and events that support local farms, La Prima Catering is currently the highest rated green caterer on the East Coast.*

*Through our green initiatives and educational programs, we provide a positive impact on the environment and share our knowledge with the community.*

*We strive to:*

- *Follow all environmental regulations and go beyond what is required by law*
- *Reduce waste through recycling, composting, and, whenever possible, reusing and repurposing, in all of our locations*
- *Train all of our staff on our environmental program and empower them to contribute and work towards a healthier and more sustainable lifestyle, in and out of the office*
- *Purchase fresh, local ingredients from environmentally-conscious local suppliers*
- *Communicate our environmental commitment to our customers and community*
- *Continually improve our practices by measuring our environmental impacts and by setting strict annual goals*



#### **Environmental Team**

*The team of green leaders is comprised of the company President, Purchasing Manager, Marketing Coordinator, and Director of Events. Green leaders are to meet whenever necessary, no less than once a month to go over green policies and*

*current environmental performance in the office, the kitchens, and on location at events. Members often work together outside of the meeting room on a daily basis to discuss and plan for future environmentally-conscious growth.*



## **Annual Environmental Goals**

*This year La Prima plans to:*

- *Expand composting initiatives to social events*
- *Limit landfill waste by 80% through composting, recycling and waste reduction*
- *Increase local, organically grown food purchases*
- *Increase the use of our new indoor hydroponics system to grow fresh produce in all weather*
- *Install energy-saving LED light fixtures in College Park kitchen, resulting in a 40% drop in electricity costs*
- *Replace entire vehicle fleet with energy efficient models*
- *Require reporting of environmental criteria of supply chain from partners*
- *Offer preferred parking at office locations for hybrids, electric cars, and carpoolers*
- *Employee volunteer program – spend at least 200 hours per year working with local environmental non-profits*
- *Conservation contests between offices*
- *Purchase new staff uniforms made from recycled content*
- *Bike rack at Corporate Headquarters in College Park, MD*
- *Team certification programs, including –*
  - *CSR and Manager Training*
  - *Event Manager Certification*
  - *Green recognition programs for all locations*



## **Environmentally Preferable Products and Services**

*La Prima and Catering by Seasons specialize in farm-to-table menus, from galas and weddings to corporate gatherings and everything in between. Our local partner farms provide fresh, organically grown produce and meats on a weekly basis. When combined with the harvest of our own organic garden, we are able to provide healthy, locally sourced meals regularly.*

*La Prima offers complimentary compostable settings (this includes plates, cups & napkins) with every order. These products are 100% biodegradable, helping to reduce the waste produced on site at events.*

*Reusable china, glassware and linens are also available for every delivery.*

*As part of our deepening commitment to healthy eating and ethical food, we opened the La Prima Garden in College Park, Maryland. In our urban garden we grow fresh tomatoes, basil, lavender, dill, mint and other herbs. During the growing season all of our kitchens take advantage of this fresh produce.*

*La Prima Food Group has recently partnered with Groundworks Farm, a CSA-based sustainable farm located in Pittsville, Maryland. On their 55 acres of land, farmers Margaret Evans and Kevin Brown grow a wide variety of vegetables using only sustainable, natural methods. In addition, they raise and sell pasture raised chickens and pigs, as well as eggs from their pastured hens. Our new partnership allows us to integrate local, organically grown produce into the meals we serve every day.*

*Through our events division, Catering by Seasons, and local farm partnerships we provide farm to table celebrations with seasonal selections grown to order. Our event managers work with pioneering hosts and planners to create customized menus using locally sourced, sustainably grown ingredients for truly one-of-a-kind events.*

*With a passion for fresh locally sourced ingredients and recognition as the highest rated green caterer in the region, we have developed a reputation for our eco-elegant cuisine.*



#### **Environmentally Preferable Purchasing**

*The majority of our food purchases come from local, environmentally conscious sources. This includes organically grown produce and meats from our partners at Groundworks Farm in Pittsville, MD.*

*When looking for new partners in food supply, we actively search for honest, local businesses recognized for green services. For bakery and specialty items, we often try to work with other businesses certified by the Green Restaurant Association.*

*Additionally, we have a company-wide policy against Styrofoam disposables, and whenever possible we buy compostable or recyclable supplies, preferably made from post-consumer recycled materials.*

*Even our chef coats and uniforms are made with 100% sustainable organic cotton.*

## **WASTE**



### **Solid Waste Reduction and Reuse**

*La Prima composts all qualifying food production materials, such as vegetable peelings and other organic matter, including compostable dishware and cutlery. The majority of our produce trimmings and vegetable scraps are sent directly to our partners at Groundworks Farm, to be used in pig feed and soil fertilization. At our corporate headquarters we also do in-house composting of plant trimmings and weeds from our urban garden. Overall, this allows for composting of over 60,000 pounds of waste annually.*

*La Prima also serves lunch to all of our employees with excess foods from daily orders, reducing in our waste and encouraging employees from taking fewer trips out of the office. All of these are served on reusable or compostable plates and linen, with compostable and reusable cups for beverages.*

*These efforts have helped us reduce our landfill waste by approximately 75%. Currently, La Prima is considered a Near Zero Waste producer by the Green Restaurant Association.*



### **Recycling**

- *Paper*
- *Cardboard*
- *Packing Materials*
- *Glass*
- *Plastic*
- *Aluminum*
- *Computers*
- *Cell phones*
- *Furniture*
- *Printer and Fax cartridges*



### **Hazardous Waste/Toxic Use Reduction**

*By locally recycling hazardous waste such as florescent bulbs, batteries, paints and electronics, staff at La Prima Food Group are able to further reduce the amount of waste sent to a landfill. Approximately 10 lbs of hazardous waste is collected and recycled per month.*

*With the utilization of more sustainable and energy efficient products, such as low VOC paints for office projects and LED candle lights at events, La Prima is also able to reduce the amount of hazardous waste by about 30%.*

## **ENERGY**



### **Energy Efficiency**

*We have switched 100% of our lighting to compact fluorescent light bulbs, helping us reduce our energy bill by approximately 20%. This year, we also look forward to installing business-grade LED light fixtures throughout our College Park kitchen – an effort that will reduce our electric usage by over 40%.*

*We are also attempting to utilize the maximum amount of natural light in our buildings by positioning our offices accordingly.*



### **Renewable Energy**

*Our Maryland and Pennsylvania kitchens run on 100% renewable energy through AEP Energy. We plan to expand these efforts to our other two kitchens in Virginia by 2014*

## **TRANSPORTATION**



### **Employee Commute**

*Many of our employees opt to work from home when possible. Additionally, they often will travel directly to events, sometimes carpooling with other staff, instead of driving to work, then to a job.*

*The College Park location is situated close to bus stops and the D.C. metro for an easy commute into work.*

*Several employees opt to walk, bike, and use metro services for their daily commute. Two of our employees working at the College Park location also drive hybrid vehicles to and from work.*



### **Efficient Business Travel**

*La Prima makes a constant effort to reduce transportation energy usage and greenhouse gas emissions by buying products locally. Our produce, dairy, eggs and chicken come predominately from local East Coast suppliers. Groundworks Farm, our main farming partner, is located in Pittsville, Maryland, just over 100 miles away. Food is often transported on consolidated trips with Groundworks'*

*CSA Farm Shares. Our dairy is supplied from Harrisburg Dairies of Pennsylvania; all chicken prepared by La Prima is raised on the Eastern Shore of Maryland; our eggs provided by Coastal Sunbelt Produce of Savage, MD. This of course does not include the produce grown in our own garden.*

*La Prima kitchens located throughout D.C., Maryland, Virginia, and Philadelphia allow for easier access to our delivery/service locations and cut back on the amount of driving necessary for our operations. Our routes are strategically planned in order to use the least amount of gas possible to get our products to our clients. All products are purchased in bulk to reduce packaging, energy-usage, and emissions required in shipping and delivery.*



### **Fleet Vehicles**

*La Prima Catering is in the process of replacing its fleet of vehicles with more fuel efficient models. Currently over ¾ of our delivery vehicles have been updated to compact energy efficient vans. It is our goal to complete the updated fleet by 2014.*

*With the newer vehicles, we use on average 50% less gas, adding up to over \$1000 in annual savings per vehicle.*

## **WATER**



### **Water Conservation**

*The recent installation of faucet aerators, low-flow toilets, and proper irrigation systems allow us to conserve at least 20 gallons of water per day.*

*Additionally, our rain barrel and garden irrigation make use of roof water runoff every day.*



### **Stormwater Management and Site Design**

*Through proper growing practices, La Prima's organic garden dramatically helps to reduce storm water runoff.*

*In addition, a divided parking lot with rows of green areas and large trees reduces the area of paved surfacing and helps filter much of the water runoff.*

*Rain barrels are used to save roof water for our College Park Garden.*

## **OTHER**



### *Awards and Certifications*

*La Prima was awarded a 3 Star rating with the Green Restaurant Association and won a 2013 Maryland Green Registry Leadership Award.*

***Profile Updated April 2014***

